



Dynamic Cooking Systems, Inc.

RG

PART LIST / SERVICE MANUAL

**PROFESSIONAL
48", 36", 30" ALL-GAS RANGE,
48" AND 36" GAS COOKTOP MODELS**



Retain this manual for future reference.

Litho in USA
P/N 10582 REV 2 6/98

5800 Skylab Road Huntington Beach, CA 92647
(714) 372-7000 Fax (714) 372-7001
Direct Parts/Customer Service (888) 281-5698



***As product improvement is an ongoing
process at DCS, we reserve the right to
change specifications or design without
notice.***

INTRODUCTION

DCS SERVICE MANUAL

This service manual covers Models DCS-(RG) (C) - (30) (36) (48) - (4) (6)-(GD) (GL) (GG)

The DCS Professional Series of Gas Ranges was designed to provide features tailored to a customer with high expectations. This Service Guide was created with the goal of minimizing customer inconvenience and having any necessary repairs done quickly and correctly. If, in the course of using this manual, you should have any difficulty, or you feel that some important item has been omitted, please let us know with a phone call or Fax.

This manual was created for use by a qualified technician, authorized by the DCS Service Department.

To identify the Model and Serial #, locate and read the appliance rating plate. The rating plate is located on the rear left side of the interior top burner box (remove the top burner grates and bowls), or on the right side of the burner box on some six burner models. In general, our Model numbering logic is as follows:

*1 2 3 4
i.e. DCS-RG-484GG*

1) (RG) denotes a Range with gas ovens and an integral gas cooktop, (C) denotes a gas cooktop.

2) (48) [47 7/8], (36) [35 7/8], or (30) indicates unit nominal Width (in inches)

3) (4), or (6) indicates # of open top burners

4) (GG) indicates a Griddle and Char-Rock Grill, (GD) indicates a thermostatically controlled Griddle section, or (GL) indicates a Char-Rock Grill section

Before servicing the range, it is first important to accurately define the exact details of the complaint and then assess the cause of the defect. Complete Installation Instructions are included with each appli-

ance and should be consulted to check for proper installation practices. Charges related to Installation are not covered under warranty. Common for a product this large and heavy is damage due to reckless handling by trucking firms, or Installation personnel moving the product into position.

What follows is an overview of DCS warranty provision. Review the warranty policy to determine what is covered under the warranty repair provisions and what will not be covered. Before beginning any work, the proposed service should either be authorized by DCS, or, in the event the work is not covered under warranty, the customer be informed of their responsibility for the repair charges.

TABLE OF CONTENTS:

Introduction / Warranty Introduction	1
Warranty Information.....	2
Troubleshooting-General	3
Orifice Hood / Pin Size Chart- L.P / Nat. Gas ..3	
Model Identification	4-5
Outer Body Parts.....	6-7
Backguards	8-9
Open Top Burners Partlist.....	10-11
Troubleshooting - Leaks	12
Troubleshooting - Open Top Burners	12
Griddle Partlist	13-14
Troubleshooting - Griddle	15-16
Grill Partlist	17-18
Troubleshooting - Grill	19-20
Large Oven / Broiler Partlist	21-22
Troubleshooting - Oven / Broiler	23-25
Small Oven Partlist	26-27
Troubleshooting - Small Oven	28-29

WARRANTY

This warranty covers the following cooktops and ranges. DCS RG 484 GG, DCS RG 486 GL, DCS RG 486 GD, DCS RG 364 GD, DCS RG 366, DCS RG 364 GL, DCS RG 304, DCS C 486 GL, DCS C 486 GD, DCS C 484 GG, DCS C 364 GD, DCS C 366, DCS C 364 GL.

LENGTH OF WARRANTY

One (1) Year Full - Covers the entire product

Five (5) Years Limited - Surface burners, Griddle burners, Grill burner, Oven burner

Ten (10) Years Limited - Porcelain oven, Porcelain inner door panels

DCS WILL PAY FOR:

All repair labor and replacement parts, for parts found to be defective, within the warranty period due to materials or workmanship. Service must be provided by Authorized Factory Agent during normal working hours

DCS WILL NOT PAY FOR:

Installation or start-up

Normal adjustment to burners, gas regulators, etc.

Cleaning of igniters and/or general maintenance

Shipping damage

Service by an unauthorized agency. Damage or repairs due to service by an unauthorized agency or the use of unauthorized parts

Overtime, weekends, holiday labor rates

Discoloration of the griddle plate

Improper installation, such as no regulator, improper hook-up, etc.

Chipping of porcelain enamel grates

Service visits to:

- Teach you how to use the appliance.
- Correct the installation. (You are responsible for providing electrical wiring, gas installation and other connecting facilities.)
- Reset circuit breakers or replace home fuses.
- Damage caused from accident, abuse, alteration, misuse, incorrect installation or installation not in accordance with local codes.
- Repairs due to other than normal household use.
- Units installed in non-residential applications such as day care centers, bed and breakfast centers, churches, nursing homes, restaurants, hotels, schools, etc.

This warranty applies to appliances used in residential applications; it does not cover their use in commercial situations. This warranty is for products purchased and retained in the 50 states of the USA, the District of Columbia and Canada. This warranty applies even if you should move during the warranty period.

Should the appliance be sold by the original purchaser during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser's warranty period. This warranty gives you specific legal rights. You may also have other rights which vary from state to state.

HOW TO OBTAIN SERVICE

For warranty service, contact your local DCS authorized service agency. Provide him with the Model #, Serial #, gas type and date of installation, and a brief description of the problem. If you need assistance in locating the authorized service agency in your area, contact your local dealer. He will have a listing of authorized DCS service agents in your area. We want you to remain a satisfied customer. If a problem does come up that cannot be resolved to your satisfaction, please let us know. Write: Dynamic Cooking Systems Inc., Customer Service Department, 5800 Skylab Road, Huntington Beach CA 92647. Or call (714) 372-7000 or fax us at (714) 372-7001.

INTRODUCTION

GENERAL INSTRUCTIONS:

STEP ONE: ISOLATING THE PROBLEM

NOTE: Before addressing any specific problem the unit may have, it is advisable to help isolate the nature of the problem by running a general check of the 1) Gas Supply and 2) Electrical Supply. The following procedure will narrow the possibilities and help direct you to the source of the problem. A detailed Troubleshooting section with specific symptoms and likely corrective courses of action follows each sub-assembly Partlist section.

CHECK GAS SUPPLY

First, check to see if the gas has been turned on.

Next, gain access to the regulator by removing the grates over the cooktop burners on the far left hand side of the cooktop. Beneath the grates, towards the rear of the burner box, the regulator is located between the manifold and rear incoming gas line. Check the top of the regulator to see that it is set up for the type of gas supplied to the unit. The cap on top of the regulator indicates whether the unit is set up for NATURAL or L.P. gas.

When the gas supply is on, check the gas pressure with a manometer. The front main open top burner orifice is the most convenient place to check gas pressure. To access the main burner orifice, remove the four (4) screws that hold the burner hanger down and A) move aside the burner assembly or B) disconnect the igniter wires and remove the entire burner / hanger assembly. Hook up a flexible line to the main burner orifice, turn that burner on... the pressure should read 5.0" W.C. for Natural Gas, and 10.0" W.C. for L.P. Gas. Turn on other burners and check for an excessive drop in pressure. A large drop in pressure indicates a gas supply problem related to installation, not covered by service warranty.

CHECK ELECTRICAL SUPPLY

First, check to see if the electricity has been turned on.

Next, check power to the cord in the back of the range and at the wall receptacle. If power is OK there, the next area to check will be at the service disconnect located behind the valve panel. The Valve Panel can be removed by removing the five (5) screws that hold it in place. Two (2) screws are located at each end of the panel, while one (1) screw (painted Red) behind a Burner Control knob must also be removed before the valve panel can be removed. Once the Valve Panel has been removed, unplug and check for power to the female side of the plug. Between 110 & 120 volts should be present, if not, there is a problem with the cord.

Check for power at the Terminal Blocks, (Black = Live, White = Neutral)

ORIFICE or PIN SIZE References:

Gas Type	Incoming Pressure to Regulator	Pressure Regulator Supplies
NATURAL	7.0" to 9.0" W.C.	5.0" W.C.
L.P.	11" to 14.0" W.C.	10.0" W.C.

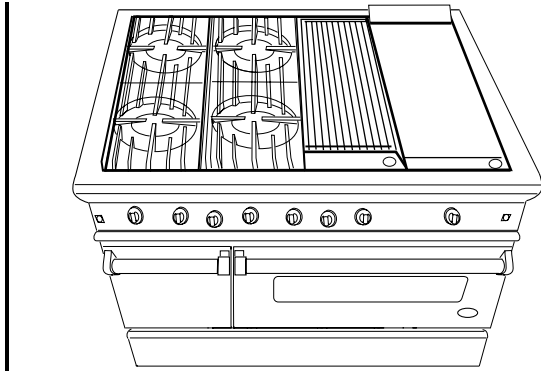
Size	Orifice Size Nat. (DMS)	Pin Size LP (DMS)	Orifice LP (DMS)
Open Top	51	57	50
Center Simmer	78	87	80
Grill	48	55	55
Griddle	48	55	55
Infra Red Broiler	47	55	55
Small Oven	48	55	55
Large Oven	38	52	52

*NOTE: Ensure the Air Shutter is installed when converting an I/R Broiler to L.P.. See Gas Hookup Section, Range Installation Manual.

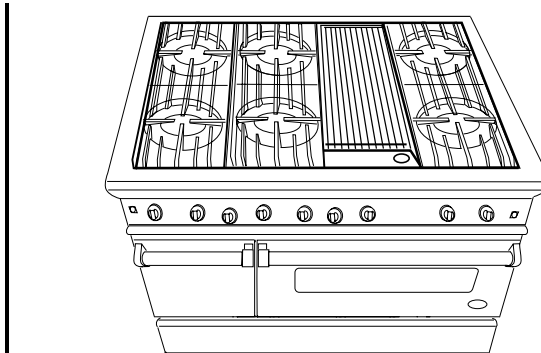
RG MODEL IDENTIFICATION

48" GAS RANGE MODEL IDENTIFICATION:

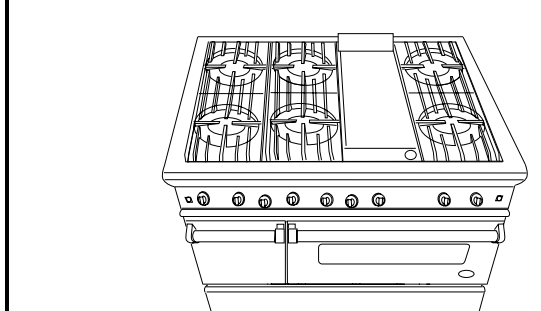
MODEL DCS-RG-484 GG



MODEL DCS-RG-486 GL

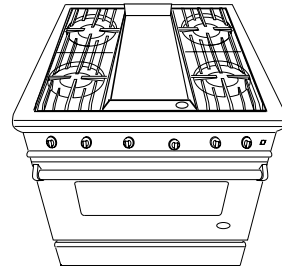


MODEL DCS-RG-486 GD

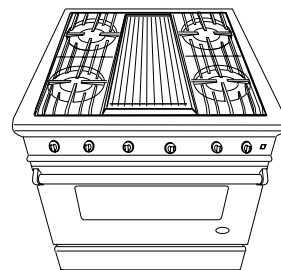


36" GAS RANGE MODEL IDENTIFICATION:

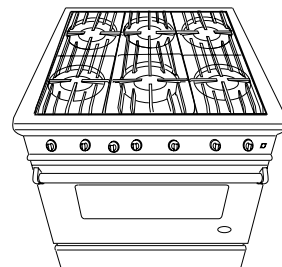
MODEL DCS-RG-364 GD



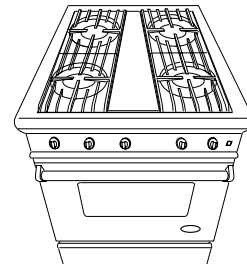
MODEL DCS-RG-364 GL



MODEL DCS-RG-366



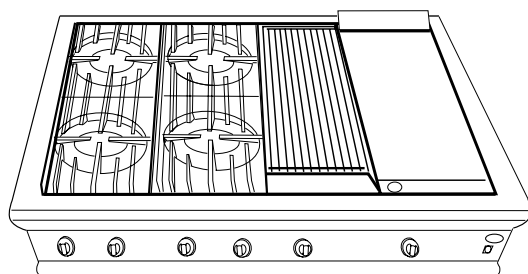
MODEL DCS-RG-304



COOKTOP MODEL IDENTIFICATION

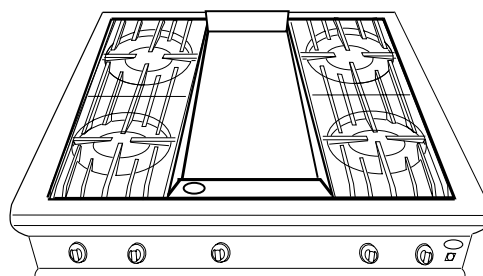
48" GAS COOKTOP MODEL IDENTIFICATION:

MODEL DCS-C-484 GG

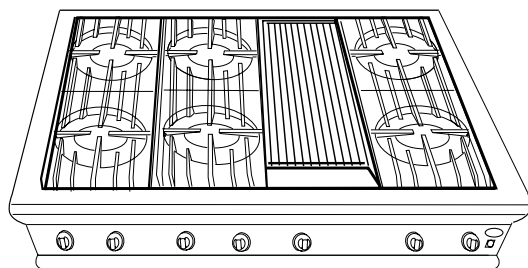


36" GAS COOKTOP MODEL IDENTIFICATION:

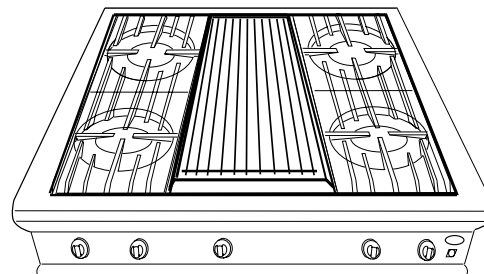
MODEL DCS-C-364 GD



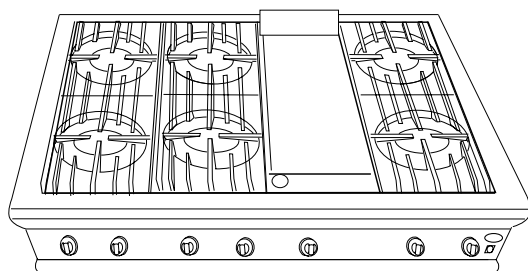
MODEL DCS-C-486 GL



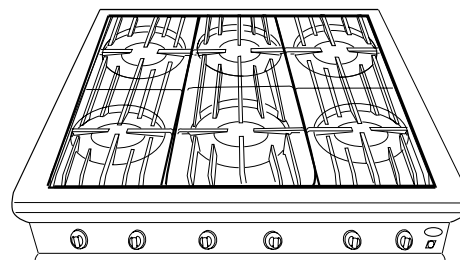
MODEL DCS-C-364 GL



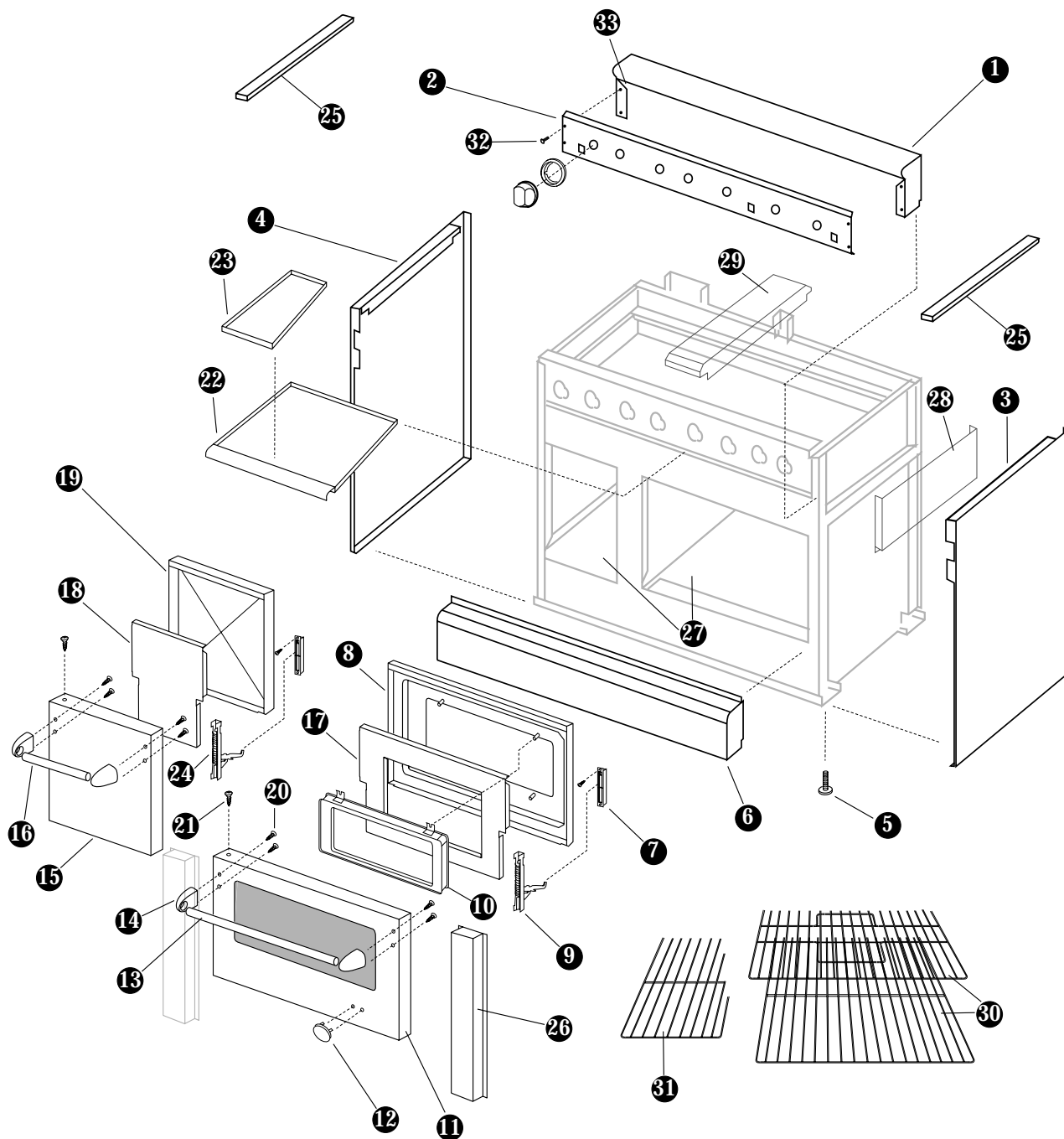
MODEL DCS-C-486 GD



MODEL DCS-C-366



BODY PARTS ASSEMBLY



582fig02.eps

27" Oven Door Assembly 90184-02
 12" Oven Door Assembly 90184-01
 RG 304 Oven Door Assembly 90184-03

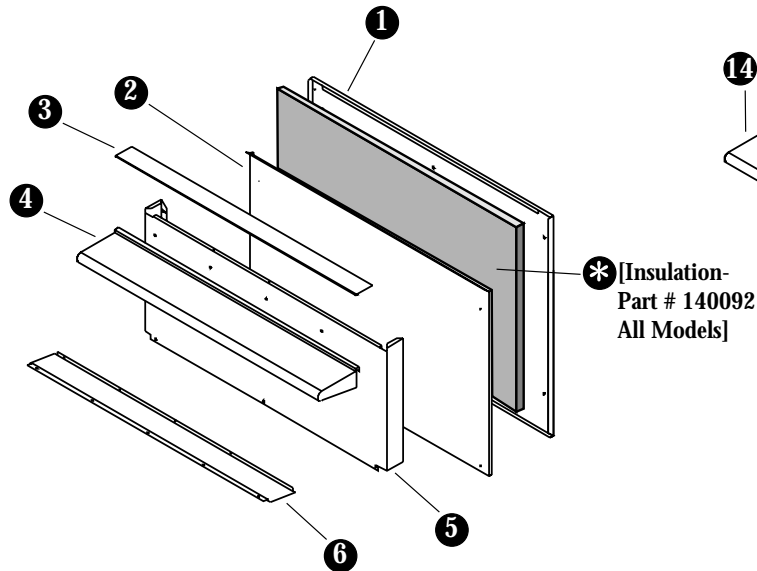
BODY PARTS ASSEMBLY

PARTS LIST:

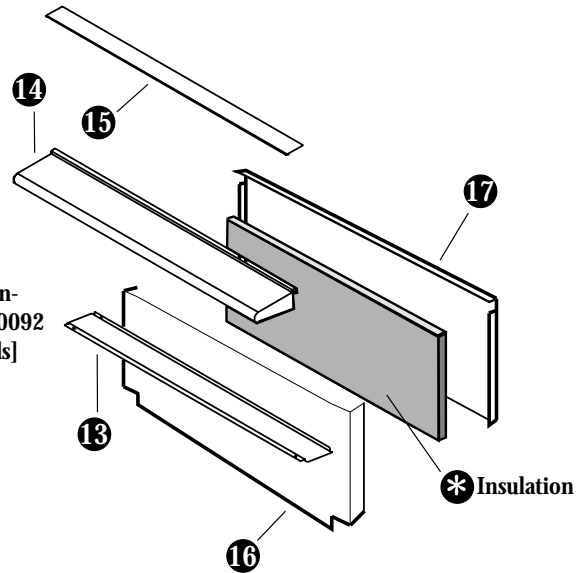
<u>ITEM #</u>	<u>PART #</u>	<u>DESCRIPTION</u>
1	90104-01	RG 48 LANDING LEDGE
	90104-02	RG 36 LANDING LEDGE
	90104-03	RG 304 LANDING LEDGE
2	90100-PA	RG 484GG VALVE PANEL
	90100-01	RG 486GD VALVE PANEL
	90100-02-PA	RG 486GL VALVE PANEL
	90102-PA	RG 366 VALVE PANEL
	90102-01-PA	RG 364GD VALVE PANEL
	90102-02-PA	RG 364GL VALVE PANEL
	90099-PA	RG 304 VALVE PANEL
	90101-PA	C 484GG VALVE PANEL
	90101-01-PA	C 486GD VALVE PANEL
	90101-02-PA	C 486GL VALVE PANEL
	90103-PA	C 364GL VALVE PANEL
	90103-01-PA	C 364GD VALVE PANEL
	90347	RGA 304 (SS) VALVE PANEL
	90347-01	RGA 304 (WHITE) VALVE PANEL
	90103-02-PA	C 366 VALVE PANEL
3	90090-01	RG 48 RIGHT BODY PANEL
	90217-01	RG 36 RIGHT BODY PANEL
	90114-01	RG 304 RIGHT BODY PANEL
4	90090-02	RG 48 LEFT BODY PANEL
	90217-02	RG 36 LEFT BODY PANEL
	90114-02	RG 304 LEFT BODY PANEL
5	18052-02	LEVELING LEG
6	90164	RG 48 KICK PANEL ASSEMBLY
	90219	RG 36 KICK PANEL ASSEMBLY
	90228	RG 304 KICK PANEL ASSEMBLY
7	150034-3	HINGE RECEPTACLE
8	90186-PC	27" DOOR INSIDE LINER (RG 48/36)
	90200-PC	(RG 304) DOOR INSIDE LINER
9	150034-1	27" OVEN DOOR HINGE (RG 48/36)
	15097	(RG 304) OVEN DOOR HINGE
10	14131	WINDOW PACK
11	90106	27" OVEN OUTSIDE DOOR PANEL (RG 48/36)
	90094-02	(RG 304) OVEN OUTSIDE DOOR PANEL
11A	90184-02(27"), 90184-01(12")	OVEN DOOR ASSEMBLY
	90184-03	RG 304 DOOR ASSEMBLY
12	17001	DCS LOGO -SM. (COOKTOPS)
	17001-03	DCS LOGO -LG. (RANGES)
13	90187-02	27" OVEN DOOR HANDLE (RG 48/36)
	90187-03	(RG 304) OVEN DOOR HANDLE
14	18164	DOOR HANDLE ENDCAP
15	90112	12" DOOR OUTSIDE PANEL
16	90187-01	12" DOOR HANDLE
17	90107	27" DOOR INSULATION RETAINER (RG 48/36)
	90097	(RG 304) DOOR INSULATION RETAINER
18	90113	12" DOOR INSULATION RETAINER
19	90111-PC	12" DOOR INSIDE PANEL
20	15001-34	BOLT - DOOR HANDLE
21	15001-09	SCREW - DOOR TOP
22	90068-01-L/H, 90068-02-R/H	DRIP PAN - 48"
	90212-36", 90234-30"	DRIP PAN
22A	90202-02-L/H, 90202-01-R/H	DRIP PAN HANDLE - 48"
	90213-36", 90208-30"	DRIP PAN HANDLE
23	30313-3	DRIP PAN LINER (UNDER GRILL / GRIDDLE ONLY)
24	150034-2	12" OVEN DOOR HINGE
25	90054-01 (R), 90054-02 (L)	COOKTOP 48 SIDE TRIM
	90053-02 (R), 90053-01 (L)	COOKTOP 36 SIDE TRIM
26	90259-01 (R), 90259-02 (L)	RG 366 FRONT PANEL
27	90196-01-PC	27" OVEN BOTTOM
	90196-02-PC	12" OVEN BOTTOM
	90273-PC	RG 304 OVEN BOTTOM
28	90055-01 (R), 90055-02 (L)	C 48", 366 only SIDE INSULATION RETAINER
	90050-01 (L), 90050-02 (R)	C 364 SIDE INSULATION RETAINER
29	90163	RG / RGA CENTER SPACER- GRATE
30	19003-1 (BAKE), 19003-3 (BROIL)	27" OVEN RACK
	19044-01 (BAKE), 19044-02 (BROIL)	RG / RGA 304 OVEN RACK
31	19003-02	12" OVEN RACK

BACK GUARDS ASSEMBLY

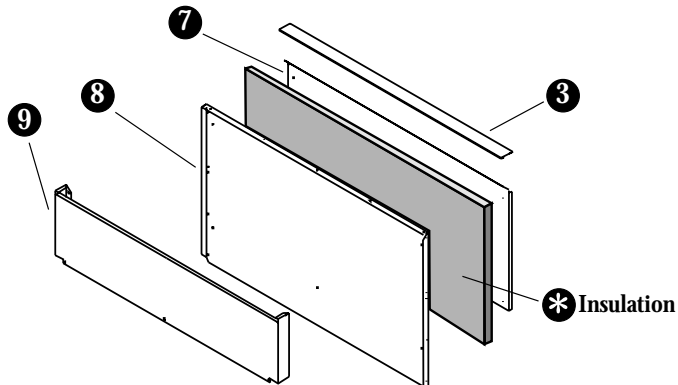
RANGE HIGH SHELF BACKGUARD



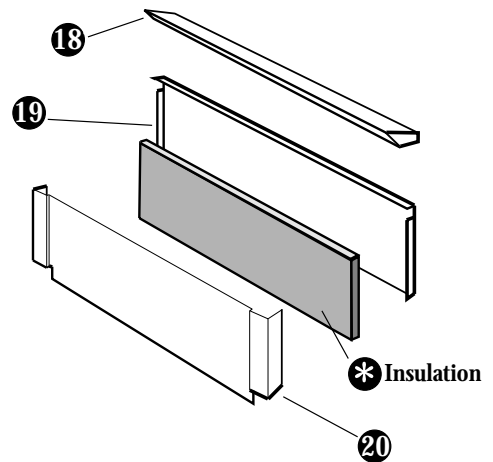
COOKTOP HIGH SHELF BACKGUARD



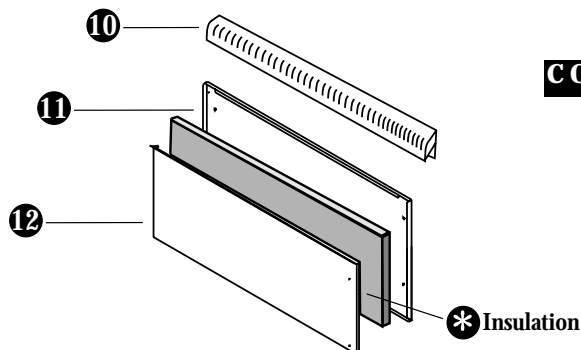
RANGE LOW BACK BACKGUARD



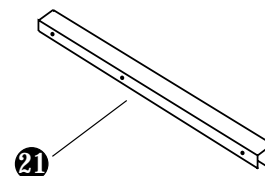
COOKTOP LOW BACK BACKGUARD



RANGE ISLAND TRIM BACKGUARD



COOKTOP ISLAND TRIM BACKGUARD



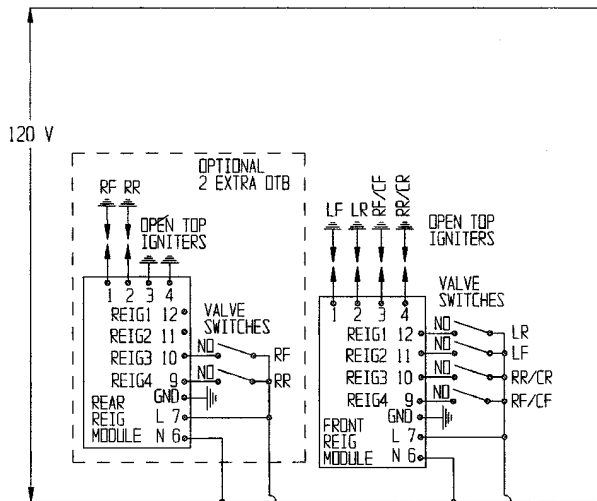
BACK GUARDS ASSEMBLY

PARTS LIST:

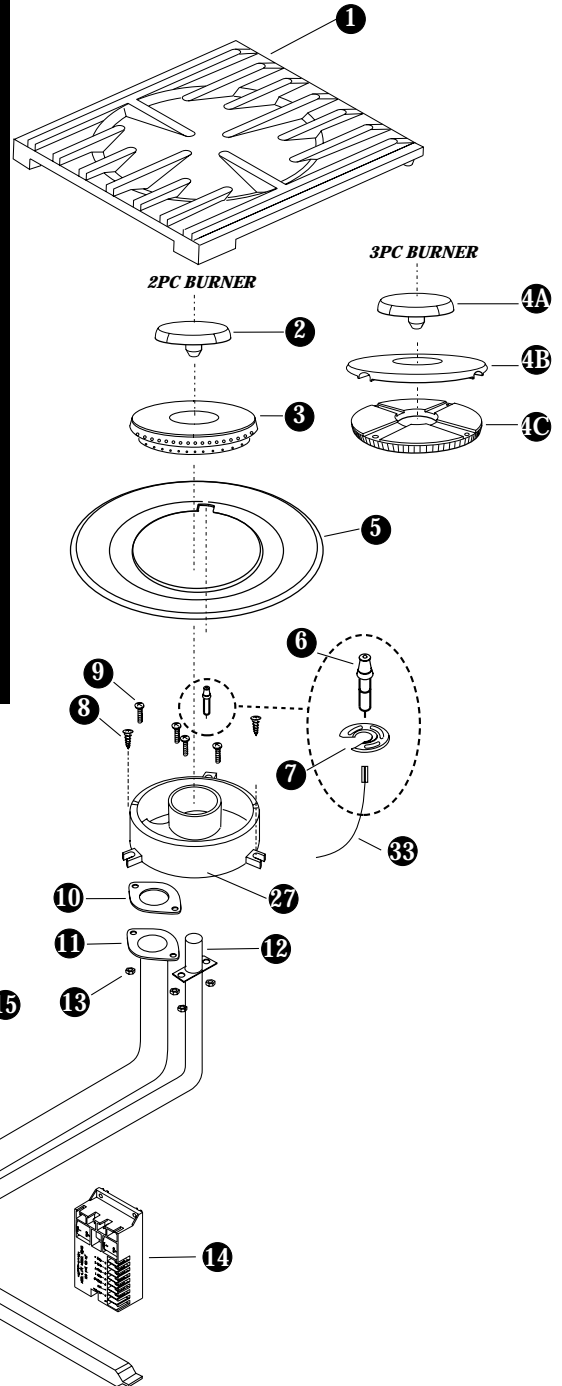
<u>ITEM #</u>	<u>PART #</u>	<u>DESCRIPTION</u>
1	90089	RG 48 HIGH SHELF BACK SHEET
	90089-01	RG 36 HIGH SHELF BACK SHEET
	90089-02	RG 304 HIGH SHELF BACK SHEET
2	90088	RG 48 HIGH SHELF INSULATION RETAINER
	90088-01	RG 36 HIGH SHELF INSULATION RETAINER
	90088-02	RG 304 HIGH SHELF INSULATION RETAINER
3	90041	RG 48 HIGH SHELF / LOW BACK TOP
	90041-01	RG 36 HIGH SHELF / LOW BACK TOP
	51147	RG 304 HIGH SHELF / LOW BACK TOP-GCRG 304
4	90240-01	RG 48 HIGH SHELF WELD ASSY.
	90240-02	RG 36 HIGH SHELF WELD ASSY.
	90240-03	RG 304 HIGH SHELF WELD ASSY.
5	90087	RG48 HIGH SHELF FRONT SHEET
	90087-01	RG36 HIGH SHELF FRONT SHEET
	90087-02	RG304 HIGH SHELF FRONT SHEET
6	90236	RG48 HIGH SHELF BOTTOM ENCLOSURE
	90236-01	RG36 HIGH SHELF BOTTOM ENCLOSURE
	90236-02	RG304 HIGH SHELF BOTTOM ENCLOSURE
7	90040	RG 48 LOW BACK BACK SHEET
	90040-01	RG 36 LOW BACK BACK SHEET
	90040-02	RG 304 LOW BACK BACK SHEET
8	90039	RG 48 LOW BACK INSULATION RETAINER
	90039-01	RG 36 LOW BACK INSULATION RETAINER
	90039-02	RG 304 LOW BACK INSULATION RETAINER
9	90038	RG 48 LOW BACK FRONT SHEET
	90038-01	RG 36 LOW BACK FRONT SHEET
	90038-02	RG304 LOW BACK FRONT SHEET
10	90245-01	RG48 TOP ASSEMBLY
	90245-02	RG36 TOP ASSEMBLY
	90245-03	RG304 TOP ASSEMBLY
11	90248-01	RG 48 BACK SHEET
	90248-02	RG 36 BACK SHEET
	90248-03	RG 304 BACK SHEET
12	90249-01	RG 48 INSULATION RETAINER
	90249-02	RG 36 INSULATION RETAINER
	90249-03	RG 304 INSULATION RETAINER
13	90236	COOKTOP 48 HIGH SHELF BOTTOM ENCLOSURE
	90236-01	COOKTOP 36 HIGH SHELF BOTTOM ENCLOSURE
14	90240-01	COOKTOP 48 HIGH SHELF WELD ASSY.
	90240-02	COOKTOP 36 HIGH SHELF WELD ASSY.
15	90371-01	COOKTOP 48 TOP CAP
	90371-02	COOKTOP 36 TOP CAP
16	90369-01	COOKTOP 48 HIGH SHELF FRONT SHEET
	90369-02	COOKTOP 36 HIGH SHELF FRONT SHEET
17	90370-01	COOKTOP 48 HIGH SHELF BACK SHEET
	90370-02	COOKTOP 36 HIGH SHELF BACK SHEET
18	30130-48(48"), 30130-36(36")	LOW BACK TOP CAP
19	30118-03(48"), 30118-02(36")	LOW BACK BACK SHEET
20	30128-03(48"), 30128-02(36")	LOW BACK FRONT SHEET
21	90058	ISLAND TRIM - 48"
	90052	ISLAND TRIM - 36"

OPEN TOP BURNER ASSEMBLY

ELECTRICAL SCHEMATIC:



****IT IS CRITICAL FOR PROPER PERFORMANCE THAT THE SWITCHES SUPPLYING POWER TO THE SPARK MODULE ARE PLUGGED INTO THE SAME NUMBER TERMINAL AS THE ELECTRODE SERVING THE BURNER IS PLUGGED INTO (e.g.- OPEN TOP SPARK IGNITER OUTPUT #1 MUST BE ON THE SAME BURNER SERVED BY THE OPEN TOP SWITCH PLUGGED INTO POWER INPUT # 1***



582FIGOLeps

OPEN TOP BURNER ASSEMBLY

PARTS LIST:

<i>ITEM #</i>	<i>PART #</i>	<i>DESCRIPTION</i>
<i>1</i>	<i>12112</i>	<i>TOP HALF GRATE</i>
<i>1A</i>	<i>15002-32</i>	<i>GRATE LEVELING SCREW</i>
<i>2</i>	<i>12131</i>	<i>SIMMER CAP</i>
<i>3</i>	<i>12130PC</i>	<i>BURNER PORT RING</i>
<i>4A</i>	<i>12104</i>	<i>SIMMER TUBE CAP</i>
<i>4B</i>	<i>12102</i>	<i>SIMMER BURNER CAP</i>
<i>4C</i>	<i>12101</i>	<i>SIMMER BURNER RING</i>
<i>5</i>	<i>12105</i>	<i>SIMMER BURNER BOWL</i>
<i>6</i>	<i>12093</i>	<i>ELECTRODE</i>
<i>7</i>	<i>12094</i>	<i>ELECTRODE SPRING CLIP</i>
<i>8</i>	<i>15001-09</i>	<i>BURNER BASE SCREWS</i>
<i>9</i>	<i>15020-29</i>	<i>VENTURI BOLT</i>
<i>10</i>	<i>14000</i>	<i>VENTURI GASKET</i>
<i>11</i>	<i>12113</i>	<i>MAIN VENTURI, REAR</i>
<i>12</i>	<i>12115</i>	<i>SIMMER VENTURI, REAR</i>
<i>13</i>	<i>15004-04</i>	<i>VENTURI NUT</i>
<i>14</i>	<i>13236</i>	<i>SPARK MODULE</i>
<i>15</i>	<i>12116</i>	<i>SIMMER VENTURI, FRONT</i>
<i>16</i>	<i>12114</i>	<i>MAIN VENTURI, FRONT</i>
<i>17</i>	<i>16006</i>	<i>TERMINAL BLOCK</i>
<i>18</i>	<i>15109</i>	<i>VALVE SCREW / PLUG / WASHER</i>
<i>19</i>	<i>16075</i>	<i>POWER CORD - RANGES</i>
	<i>16005</i>	<i>POWER CORD - COOKTOPS</i>
<i>20</i>	<i>13071</i>	<i>SPARK SWITCH / SIMMER, STD. BURNER</i>
<i>21</i>	<i>14006-PL</i>	<i>BEZEL</i>
<i>22</i>	<i>14125</i>	<i>SIMMER BURNER KNOB</i>
<i>23</i>	<i>14124</i>	<i>SIMMER BLOCK O-RING</i>
<i>24</i>	<i>13070</i>	<i>SIMMER BLOCK</i>
	<i>13005-80</i>	<i>SIMMER ORIFICE HOOD, LP GAS</i>
	<i>13005-80</i>	<i>SIMMER ORIFICE HOOD, NATURAL GAS</i>
<i>25</i>	<i>13005-50</i>	<i>ORIFICE HOOD, LP GAS</i>
	<i>13005-50</i>	<i>ORIFICE HOOD, NATURAL GAS</i>
<i>26</i>	<i>13069</i>	<i>SIMMER VALVE</i>
<i>27</i>	<i>12100</i>	<i>SIMMER BURNER BASE</i>
<i>28</i>	<i>18170</i>	<i>OVEN FEED ADAPTER</i>
<i>29</i>	<i>15002-02</i>	<i>SCREW</i>
<i>30</i>	<i>90129</i>	<i>BURNER HANGER</i>
<i>31</i>	<i>90085</i>	<i>GRATE SUPPORT (L)</i>
<i>32</i>	<i>90084</i>	<i>GRATE SUPPORT (R)</i>
<i>33</i>	<i>16131-01</i>	<i>ELECTRODE WIRE</i>

LEAK / OPEN TOP TROUBLESHOOTING

PROBLEM AREA:

WHAT TO DO:

USEFUL NOTES:

Customer smells gas at all times

CHECK for LEAKS at:

- A) The two brass elbows coming from the 1/2" NPT pipe between the regulator and manifold
- B) Along the manifold at every nut/washer point and plug
- C) At all connection points between tubing and thermal valves at grill, griddle, and Small Oven (behind the front Kick Panel) locations.
- D) At the Dual Thermal Valve located in the back of the range behind the Griddle or Grill assembly. To access the Dual T-Valve, the Griddle or Grill assembly must be removed along with the rear service cover.


NOTE: If using a soap and water solution when checking for leaks, be careful not to get any water on Spark Switches, as doing so will cause a short in the switch.

Customer smells gas only when Open Top Burners, Large Oven, or Grill are in operation

CHECK for LEAKS at:

- A) The Thermal Valve and connections supplying the Large Oven at the front of the unit, behind the Kick Panel, with oven on.
- B) The Thermal Valve and connections supplying the Grill, with Grill turned on.
- C) O-Ring between the Simmer Block and Simmer Valve for all Open Top Burners, with burners on

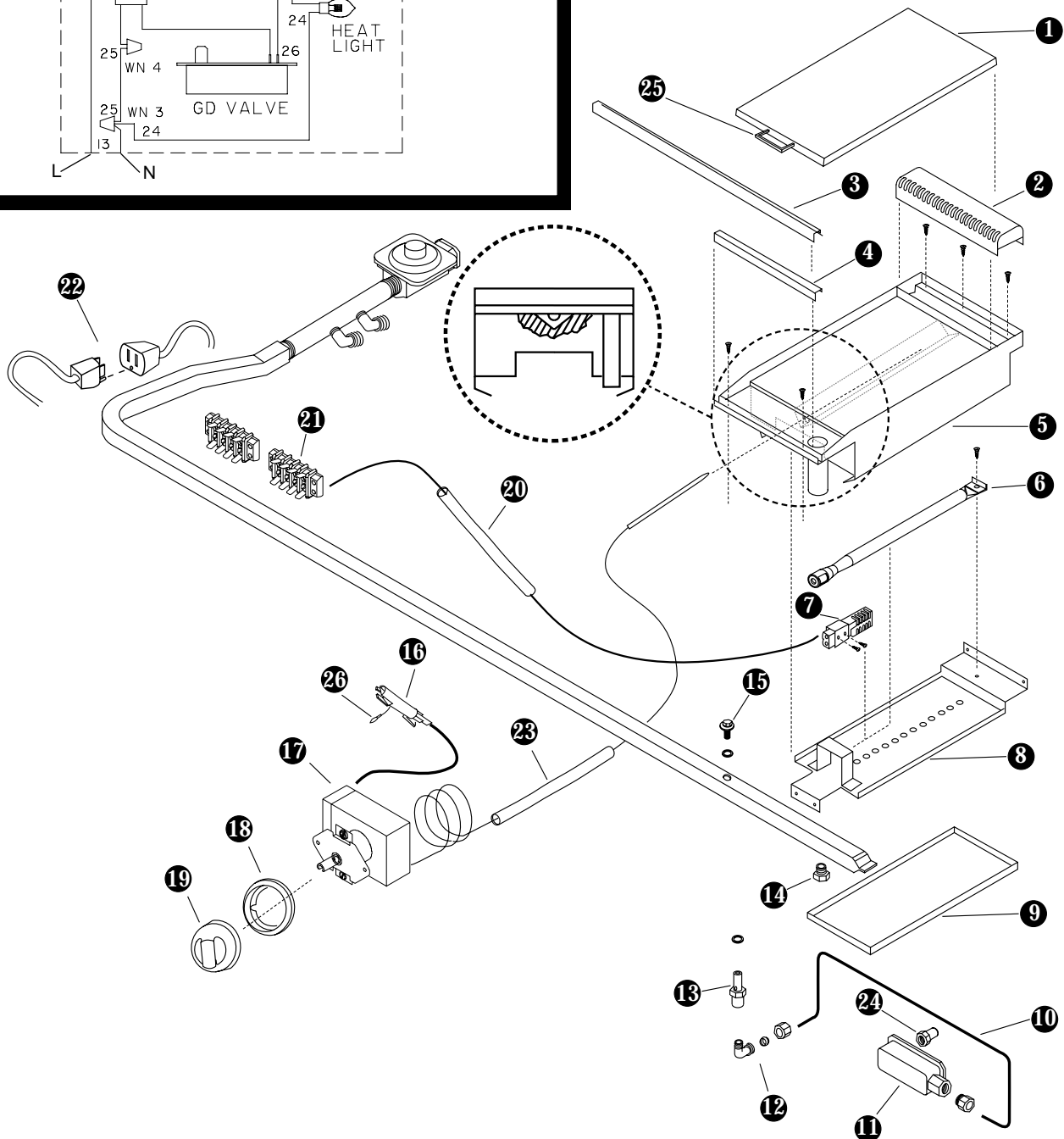
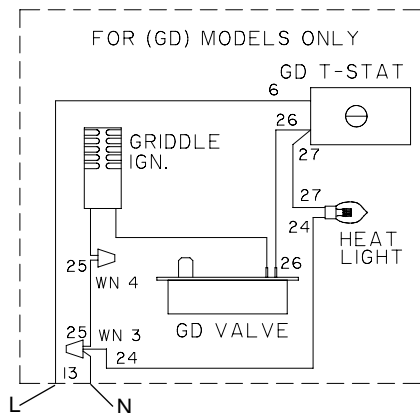
Open Top Burner Doesn't Light

-  Is the igniter sparking? The spark should be jumping to the brass burner ring.
- A) Make sure that the lead to the electrode is secure, as well as the lead to the Spark Module and that there is power also.
- B) Spark Switches at control knobs should be checked for power to and coming out from (with knob in "lite" position. If there is power going to, yet not coming out the other side, replace spark switch
- C) See Open Top Burner Lighting and "Adjustable Low Setting" sections in the Installation Manual

NOTE: It is important that the correct # wire be traced from the Spark Switch, to the Spark Module, to the Burner Electrode.

GRIDDLE ASSEMBLY

ELECTRICAL SCHEMATIC:



GRIDDLE ASSEMBLY

PARTS LIST:

<i>ITEM #</i>	<i>PART #</i>	<i>DESCRIPTION</i>
<i>1</i>	<i>90254</i>	<i>GRIDDLE COVER</i>
<i>2</i>	<i>90140</i>	<i>GRIDDLE FLUE COVER</i>
<i>3</i>	<i>90192-01</i>	<i>GRIDDLE / GRILL FRONT TRIM</i>
<i>4</i>	<i>90192-02</i>	<i>GRIDDLE FRONT TRIM</i>
<i>5</i>	<i>90133</i>	<i>GRIDDLE PLATE ASSEMBLY</i>
<i>6</i>	<i>12005-1</i>	<i>GRIDDLE BURNER</i>
<i>7</i>	<i>16009-1</i>	<i>IGNITER</i>
<i>8</i>	<i>90141</i>	<i>GRIDDLE BAFFLE</i>
<i>9</i>	<i>30313-3</i>	<i>DRIP PAN LINER</i>
<i>10</i>	<i>90045-01</i>	<i>GRIDDLE TUBING</i>
<i>11</i>	<i>13073</i>	<i>THERMAL VALVE</i>
<i>12</i>	<i>18017</i>	<i>ELBOW ASSEMBLY</i>
<i>13</i>	<i>18166</i>	<i>MANIFOLD ADAPTER</i>
<i>14</i>	<i>18165</i>	<i>PIPE PLUG</i>
<i>15</i>	<i>15109</i>	<i>VALVE SCREW / PLUG / WASHER</i>
<i>16</i>	<i>16046-1</i>	<i>INDICATOR LIGHT</i>
<i>17</i>	<i>13010-3</i>	<i>GRIDDLE THERMOSTAT</i>
<i>18</i>	<i>14006-PL</i>	<i>BEZEL</i>
<i>19</i>	<i>14129</i>	<i>GRIDDLE THERMOSTAT KNOB</i>
<i>20</i>	<i>16077</i>	<i>FIBERGLASS SLEEVE</i>
<i>21</i>	<i>16006</i>	<i>TERMINAL BLOCK</i>
<i>22</i>	<i>16075</i>	<i>POWER CORD-RANGES</i>
	<i>16005</i>	<i>POWER CORD-COOKTOPS</i>
<i>23</i>	<i>16077</i>	<i>FIBERGLASS SLEEVE</i>
<i>24</i>	<i>13005-48</i>	<i>ORIFICE HOOD-NATURAL GAS (#48 DMS)</i> <i>[ORIFICE PIN-LP GAS (#55 DMS)</i> <i>(INTEGRAL TO THERMAL VALVE)]</i>
<i>25</i>	<i>14026</i>	<i>GRIDDLE COVER HANDLE</i>
	<i>15001-09</i>	<i>GRIDDLE COVER HANDLE SCREW (2)</i>
<i>26</i>	<i>16046-2</i>	<i>INDICATOR LIGHT LENS</i>

GRIDDLE TROUBLESHOOTING

PROBLEM AREA:

WHAT TO DO:

USEFUL NOTES:

Griddle will not operate

CHECK 1) the Electrical / Gas Supply as outlined in the General Instruction section.

2) Remove Griddle plate assembly (fastened by 2 screws in the front and 1 screw in the back, under the flue cover- Visually check for igniter breakage. If igniter is broken, remove / replace

3) Remove Valve Panel (see General instructions and note removal of "Red" screw behind control knob - not on all units)

4) 120 V supplied to Thermostat from the terminal block?(live= black) If not, troubleshoot power supply lines, If YES,

5) Disconnect power, Remove wires off Thermostat & check for continuity between Thermostat terminals when Thermostat dial is rotated to the ON. If there is no continuity remove / replace Thermostat.

6) If Thermostat is OK, Remove the wires from the Thermal Valve and check for continuity between the two (2) terminals on the face of the valve. If none, remove / replace.

7) If the Thermal Valve is OK, Remove the wires from the Griddle Igniter and check the igniter leads for continuity. If none, remove / replace igniter.

8) If the Igniter is OK, Check the Neutral Return Wire for continuity to the neutral (white) wire of the power supply cord.

NOTE: Be careful not to damage the Capillary when removing the Griddle plate assembly

NOTE: -Ensure at the supply source that the live and neutral wires are not reversed (If they are, this would not be covered under warranty)

Griddle still will not operate, (Electrically operational - Steps 1-8 OK)

1) Verify Gas supply to the unit. Turn the Gas supply OFF. Loosen tubing supplying gas from the manifold to the Thermal Valve at the Thermal Valve. Quickly turn manual valve On, then Off while an assistant listens closely for the sound of flowing gas at the loosened end of the connection. If gas is not flowing, check the tubing for blockage.

GRIDDLE TROUBLESHOOTING

PROBLEM AREA:

WHAT TO DO:

USEFUL NOTES:

(Cont'd)-Griddle still will not operate, (Electrically operational Steps 1-8 OK)

If dirt or other foreign matter is blocking gas flow, then the supply line should be disconnected and the line purged. This procedure is not covered under warranty.

2) If gas is present at the Manual Valve, and Electrical continuity of the valve exists per Step 6 above, remove and visually check the valve orifice for blockage. If none exists, remove / replace Thermal Valve

Low Flame / Heat from Griddle Burner

CHECK *1) Gas pressure and supply as outlined in the "General" section.*

2) Ensure the orifice hood is not tightened down onto the L.P. jet nested within the Thermal Valve.

3) Adjust the air shutter closed until the flame is yellow, then open slightly until the yellow disappears

GRIDDLE CALIBRATION

1) To calibrate the Griddle Thermostat, place a reliable griddle thermometer on the center of the griddle plate. Rotate the thermostat to 350°F. After 3 burner cycles, the griddle plate should have reached equilibrium.

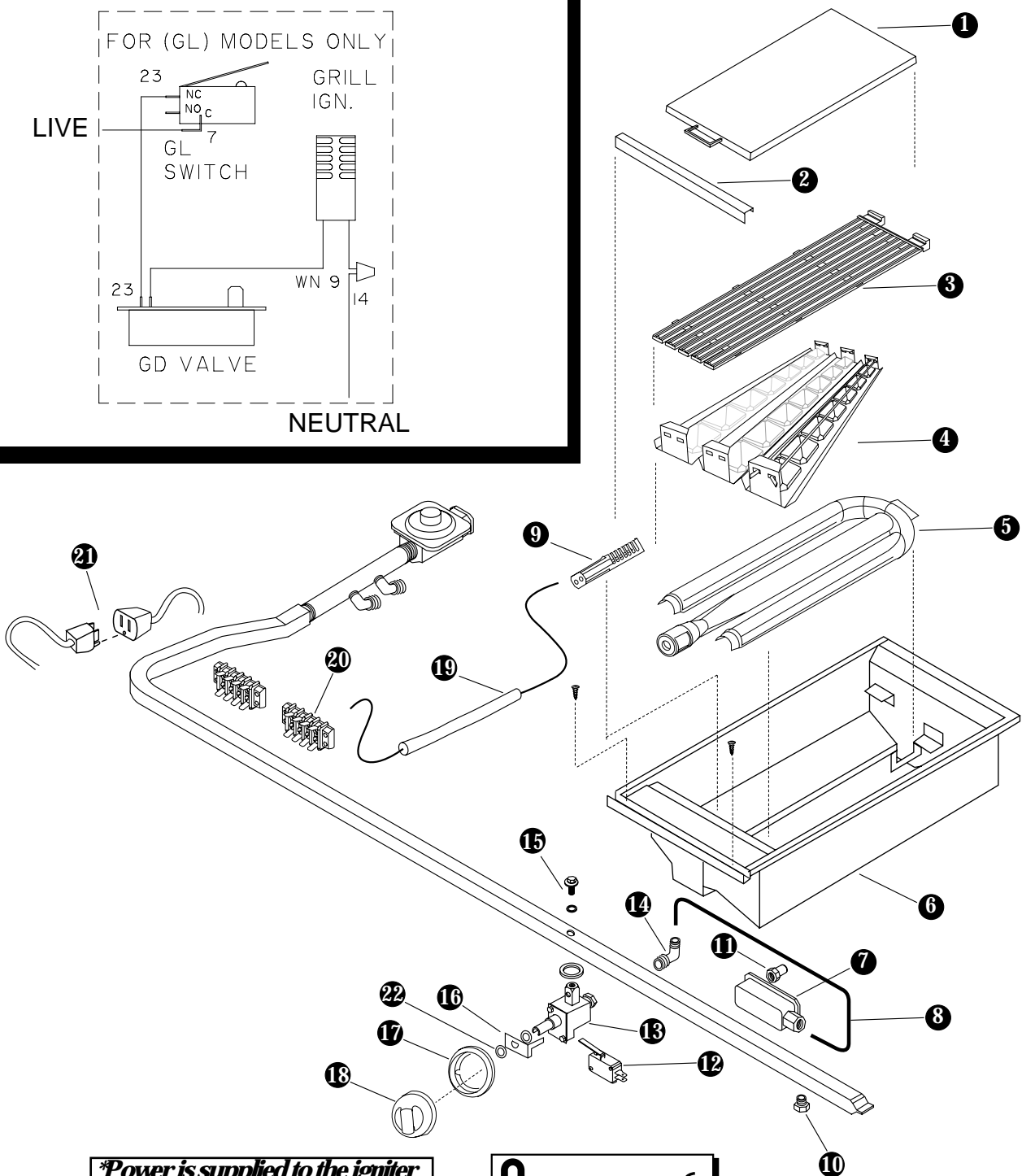
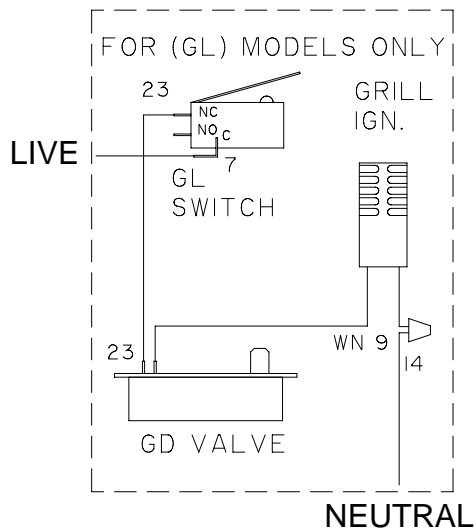
2) (You'll need a knob with a hole drilled through the center to allow a flat-tipped screwdriver to be inserted through it.) With the knob in place, insert a thin blade, flat-tipped screwdriver through the knob and nest it into the small slotted screw in the thermostat (it may be necessary to clear the screw of a small amount of sealant)

3) Note the temperature shown on the griddle thermometer, then, while holding the screw still with the screwdriver, rotate the knob to the thermometer temperature. DO NOT TURN THE CALIBRATION SCREW. Reset the temperature and check for accuracy. Repeat if necessary.

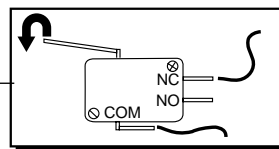
NOTE: *Before calibrating the Thermostat, ensure that the griddle sensing bulb is placed within the small "V" tube welded directly to the bottom of the griddle plate, pushed about halfway back. The larger piece of angle iron is for flame diffusion, not for placement of the sensing bulb.*

GRILL ASSEMBLY

ELECTRICAL SCHEMATIC:



***Power is supplied to the igniter & thermal valve through the "common" and "NC" (normally closed) contacts of the switch**



GRILL ASSEMBLY

PARTS LIST:

<i>ITEM #</i>	<i>PART #</i>	<i>DESCRIPTION</i>
<i>1</i>	<i>90253</i>	<i>GRILL COVER</i>
<i>2</i>	<i>90140</i>	<i>GRILL FRONT TRIM</i>
<i>3</i>	<i>12108</i>	<i>CAST IRON GRATE</i>
<i>4</i>	<i>90262</i>	<i>BRIQUETTE TRAY ASSEMBLY</i>
<i>5</i>	<i>90034</i>	<i>GRILL U-BURNER</i>
<i>6</i>	<i>90042</i>	<i>GRILL BOX ASSEMBLY</i>
<i>7</i>	<i>13073</i>	<i>THERMAL VALVE</i>
<i>8</i>	<i>90045-02</i>	<i>GRILL TUBING</i>
<i>9</i>	<i>16009-01</i>	<i>IGNITER</i>
<i>10</i>	<i>18165</i>	<i>PIPE PLUG</i>
<i>11</i>	<i>13005-48</i>	<i>ORIFICE HOOD-NAT. GAS (#48 DMS)</i> <i>ORIFICE PIN-L.P. GAS (#55 DMS)</i> <i>(INTEGRAL TO THERMAL VALVE)</i>
<i>12</i>	<i>16001</i>	<i>MICROSWITCH</i>
<i>13</i>	<i>13068</i>	<i>SIMMER VALVE-STANDARD</i>
<i>14</i>	<i>18030</i>	<i>ELBOW</i>
<i>15</i>	<i>15109</i>	<i>BOLT / GASKET</i>
<i>16</i>	<i>90260</i>	<i>CAM - GRILL SWITCH</i>
<i>17</i>	<i>14006-PL</i>	<i>BEZEL</i>
<i>18</i>	<i>14130</i>	<i>GRILL KNOB</i>
<i>19</i>	<i>16077</i>	<i>FIBERGLASS SLEEVE</i>
<i>20</i>	<i>16006</i>	<i>TERMINAL BLOCK</i>
<i>21</i>	<i>16075</i>	<i>POWER CORD - RANGES</i>
	<i>16005</i>	<i>POWER CORD - COOKTOPS</i>
<i>22</i>	<i>150112</i>	<i>SPEED CLIP - CAM - GRILL SWITCH</i>
<i>23</i>	<i>14026</i>	<i>GRILL COVER HANDLE</i>
	<i>15001-09</i>	<i>GRILL COVER HANDLE SCREW (2)</i>

GRILL TROUBLESHOOTING

PROBLEM AREA:

WHAT TO DO:

USEFUL NOTES:

Grill will not operate

CHECK 1) the Electrical / Gas Supply as outlined in the General Instruction section.

2) Remove Grill racks and the radiant tray- visually check for igniter breakage

3) Remove Valve Panel (see General instructions and note removal of "Red" screw behind control knob- not on all units)

4) 120 V supplied to "C"(common) terminal of Valve Switch?

5) Disconnect power, Remove wire from "NC"(normally closed) terminal & check for continuity between "C" and "NC" when valve is rotated to the "ON" position. If none is, switch positioned so that the tab on the valve stem activates the switch when the knob is in "OFF" (thus de-energizing to NC contact) ? Test the switch manually, if non-operational, remove / replace.

6) If switch is OK, Remove the wires from the Thermal Valve and check for continuity between the two (2) terminals on the face of the valve. If none, remove / replace.

7) If the Thermal Valve is OK, Remove the wires from the Grill Igniter and check the igniter leads for continuity. If none, remove / replace igniter.

8) If the Igniter is OK, Check the Neutral Return Wire for continuity to the neutral (white) wire of the power supply cord.

NOTE: -Ensure at the supply source that the live and neutral wires are not reversed (If they are, this would not be covered under warranty)

Grill still will not operate, (Electrically operational - Steps 1-8 OK)

1) Verify Gas supply to the unit, Loosen tubing supplying gas from the manual "on-off" valve to the Thermal Valve at the Thermal Valve. Quickly turn manual valve On, then Off and listen closely for the sound of flowing gas. If gas is not flowing, shut off gas supply, and check the tubing for blockage.

GRILL TROUBLESHOOTING

PROBLEM AREA:

WHAT TO DO:

USEFUL NOTES:

(Cont'd)-Grill still will not operate, (Electrically operational Steps 1-8 OK)

If dirt or other foreign matter is blocking gas flow, then the supply line should be disconnected and the line purged. This procedure is not covered under warranty.

2) If gas is present through the Manual Valve, to the Thermal Valve, and Electrical continuity of the valve exists per Step 6 above, remove and visually check the valve orifice for blockage. If none exists, remove / replace Thermal Valve

Low Flame / Heat from Grill Burner

CHECK *1) Gas pressure and supply as outlined in the "General" section.*

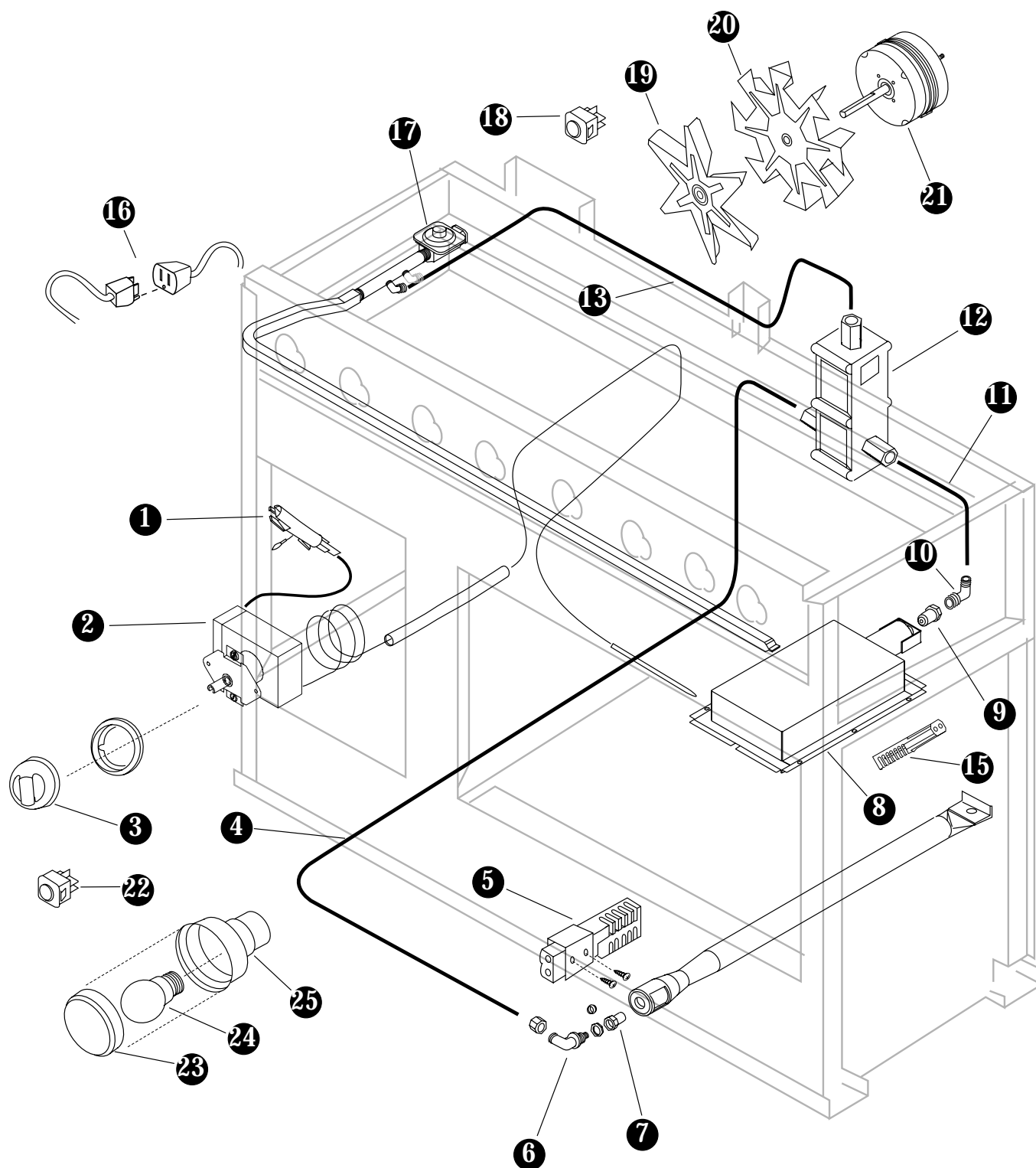
2) If natural gas, ensure the orifice hood is not tightened down onto the L.P. jet nested within the Thermal Valve.

3) Adjust the air shutter closed until the flame is yellow, then open slightly until the yellow disappears

Too much Heat given off by Grill Burner when in "LOW" position

1) Adjust center simmer screw per Installation Instructions. (This procedure is Installer related and not covered under warranty)

LARGE OVEN / BROILER



LARGE OVEN / BROILER

PARTS LIST:

<i>ITEM #</i>	<i>PART #</i>	<i>DESCRIPTION</i>
<i>1</i>	<i>16051</i>	<i>OVEN LAMP ASSEMBLY</i>
<i>2</i>	<i>13051</i>	<i>OVEN / BROILER THERMOSTAT</i>
<i>3</i>	<i>14128</i>	<i>OVEN / BROILER KNOB</i>
<i>4</i>	<i>90045-03</i>	<i>DUAL VALVE TO BURNER TUBING</i>
<i>5</i>	<i>16009-1</i>	<i>OVEN BAKE BURNER IGNITER</i>
<i>6</i>	<i>18020-01</i>	<i>BRASS ELBOW</i>
<i>7</i>	<i>13005-38(Nat), -52(LP)</i>	<i>OVEN BURNER ORIFICE</i>
<i>8</i>	<i>51064</i>	<i>I/R BURNER ASSEMBLY</i>
<i>9</i>	<i>13005-47(Nat), -55(LP)</i>	<i>BROILER ORIFICE</i>
<i>10</i>	<i>18020-01</i>	<i>BRASS ELBOW</i>
<i>11</i>	<i>90045-04</i>	<i>DUAL VALVE TO I/R BURNER TUBING</i>
<i>12</i>	<i>13053</i>	<i>DUAL THERMAL GAS VALVE</i>
<i>13</i>	<i>90045-05</i>	<i>DUAL VALVE TO MANIFOLD TUBING</i>
<i>14</i>	<i>12023</i>	<i>OVEN BURNER</i>
<i>15</i>	<i>16009-02</i>	<i>I/R BURNER IGNITER</i>
<i>16</i>	<i>16075</i>	<i>POWER CORD - RANGES</i>
	<i>16005</i>	<i>POWER CORD - COOKTOPS</i>
<i>17</i>	<i>13003</i>	<i>LP. / N.G. REGULATOR</i>
<i>18</i>	<i>16127</i>	<i>CONVECTION SWITCH</i>
<i>19</i>	<i>16056-R</i>	<i>CONVECTION BLADE, R/H</i>
<i>20</i>	<i>16053</i>	<i>MOTOR COOLING BLADE</i>
<i>21</i>	<i>16036-1, -2</i>	<i>CONVECTION MOTOR</i>
<i>22</i>	<i>16127</i>	<i>OVEN LIGHT SWITCH</i>
<i>23</i>	<i>16051-1</i>	<i>LAMP ASSEMBLY LENS</i>
<i>24</i>	<i>16051-3</i>	<i>LAMP ASSEMBLY BULB</i>
<i>25</i>	<i>16051-2</i>	<i>LAMP ASSEMBLY RECEPTACLE</i>

LARGE OVEN / BROILER TROUBLESHOOTING

PROBLEM AREA:

WHAT TO DO:

USEFUL NOTES:

Large Oven Broiler
will not operate

CHECK 1) the *Electrical / Gas Supply* as outlined in the *General Instruction* section.

2) *Visually check for igniter breakage. If igniter is broken, remove / replace*

3) *Remove Valve Panel (see General instructions and note removal of "Red" screw behind control knob- on some units)*

4) 120 V supplied to Thermostat from the terminal block? (live = black) If not, troubleshoot power supply lines, If YES,

5) *Disconnect power, Remove live supply wire from Thermostat & check for continuity between the live Thermostat terminal and the Broiler output terminal when Thermostat dial is rotated to the "Broil" position. If there is no continuity remove / replace Thermostat.*

6) *If Thermostat is OK, Remove the wires from the Broil side of the Thermal Valve and check for continuity between the two (2) terminals on the face of the valve. If none, remove / replace. [Access the Dual Thermal Valve by removing the top, central section of the cooktop (maybe a Grill, Griddle, or Open Top Burner section, depending on the model) Next, remove the service access panel in the rear to expose the Thermal Valve]*

7) *If the Thermal Valve is OK, Remove the wires from the Broiler Igniter and check the igniter leads for continuity. If none, remove / replace igniter.*

8) *If the Igniter is OK, Check the Live (black) and Neutral (white) Return Wire for continuity to the neutral (white) wire of the power supply cord. If unit continues to not function, check all related wires for continuity. - (refer to the schematic)*

NOTE: -Ensure at the supply source that the live and neutral wires are not reversed (If they are, this would not be covered under warranty)

Oven will not operate

CHECK 1) the *Electrical / Gas Supply* as outlined in the *General Instruction* section.

2) *Visually check for igniter breakage. If igniter is broken, remove / replace*

LARGE OVEN / BROILER TROUBLESHOOTING

PROBLEM AREA:

WHAT TO DO:

USEFUL NOTES:

(cont'd) Oven will not operate

3) Remove Valve Panel (see General instructions and note removal of "Red" screw behind control knob)

4) 120 V supplied to Thermostat from the terminal block? (live= black) If not, troubleshoot power supply lines, If YES,

5) Disconnect power, Remove live supply wire from Thermostat & check for continuity between the live Thermostat terminal and the Bake output terminal when Thermostat dial is rotated to the "Bake" position. If there is no continuity remove / replace Thermostat.

6) If Thermostat is OK, Remove the wires from the Bake side of the Thermal Valve and check for continuity between the two (2) terminals on the face of the valve. If none, remove / replace. [Access the Dual Thermal Valve by removing the top, central section of the cooktop (maybe a Grill, Griddle, or Open Top Burner section, depending on the model) Next, remove the service access panel in the rear to expose the Thermal Valve]

7) If the Thermal Valve is OK, Remove the wires from the Oven Burner Igniter and check the igniter leads for continuity. If none, remove / replace igniter.

8) If the Igniter is OK, Check the Live (black) and Neutral (white) Return Wire for continuity to the neutral (white) wire of the power supply cord. If Oven continues to not function, check all related wires for continuity. - (refer to the schematic)

NOTE: -Ensure at the supply source that the live and neutral wires are not reversed
(If they are, this would not be covered under warranty)

Oven / or Broiler still will not operate,
(Electrically operational - Steps 1-8 OK)

1) Verify Gas supply to the unit. Turn the Gas supply OFF. Loosen tubing supplying gas from the manifold to the Dual Thermal Valve at the Thermal Valve. Quickly turn manual valve On, then Off while an assistant listens closely for the sound of flowing gas at the loosened end of the connections.

LARGE OVEN / BROILER TROUBLESHOOTING

PROBLEM AREA:

WHAT TO DO:

USEFUL NOTES:

(cont'd) Oven / or Broiler still will not operate, (Electrically operational Steps 1-8 OK)

If gas is not flowing, Remove Gas Line Tubing and check for blockage. If dirt or other foreign matter is blocking gas flow then the supply line should be disconnected and the line purged. This procedure is not covered under warranty.

2) If gas is present at the Thermal Valve, and Electrical continuity of the valve exists per Step 6, remove and visually check the valve orifice (at the Oven Burner or at rear of the Broiler, depending on whether the Oven or Broiler is being checked) for blockage. If none exists, remove / replace Thermal Valve

Low Flame / Heat from Oven Burner

CHECK *1) Gas pressure and supply as outlined in the "General" section*

2) Ensure the orifice hood being used is correct for the type of gas supplied- See Chart, Page 2

3) Adjust the Oven Burner air shutter closed until the flame is yellow, then open slightly until the yellow disappears

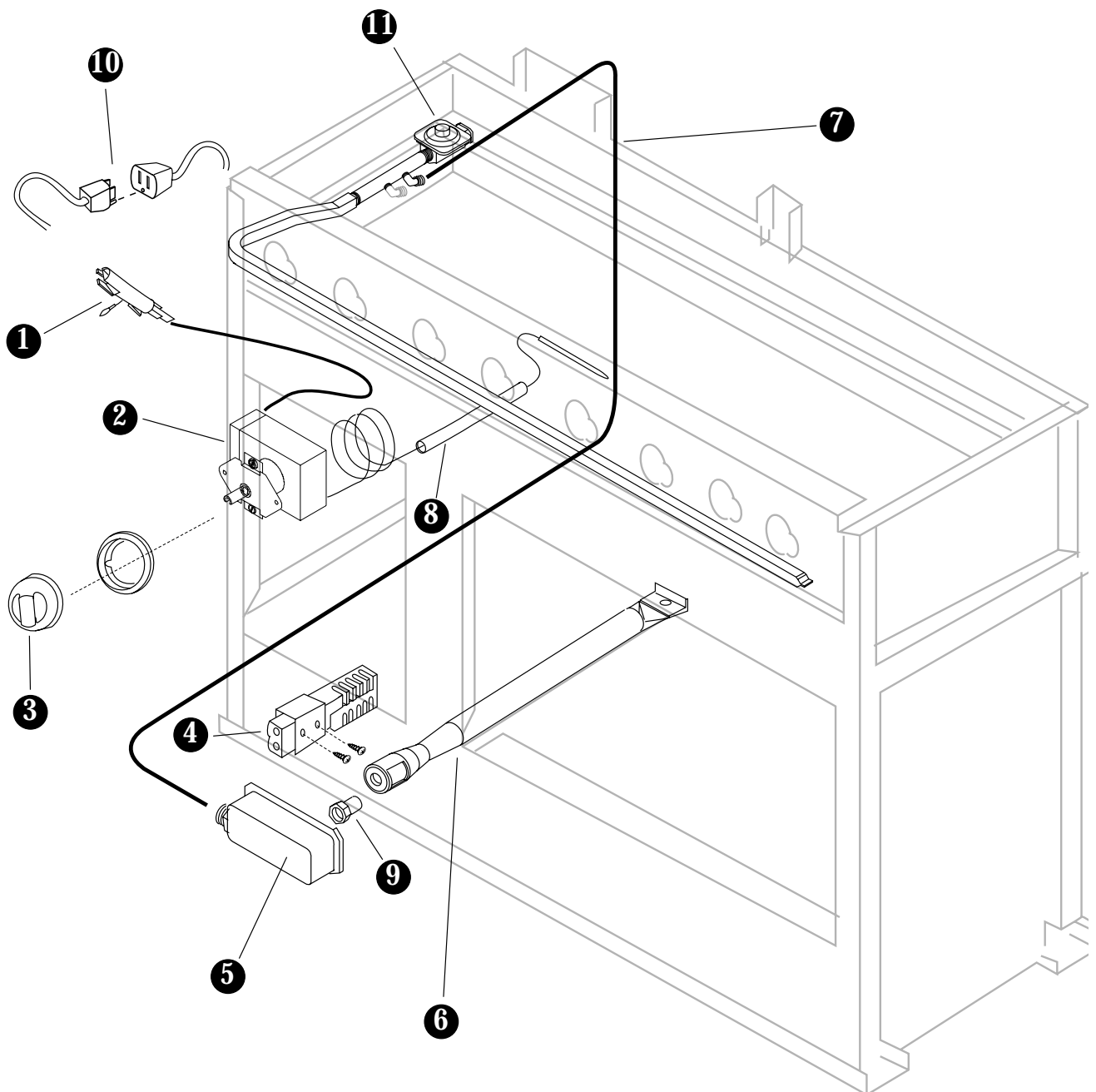
OVEN CALIBRATION

1) To calibrate the Oven Thermostat, place a reliable oven thermometer on the Oven. Rotate the thermostat to 350°F. After 3 burner cycles, the oven should have reached equilibrium.

2) (You'll need a knob with a hole drilled through the center to allow a flat-tipped screwdriver to be inserted through it.) With the knob in place, insert a thin blade, flat-tipped screwdriver through the knob and nest it into the small slotted screw in the thermostat (it may be necessary to clear the screw of a small amount of sealant)

3) Note the temperature shown on the oven thermometer, then, while holding the screw still with the screwdriver, rotate the knob to the thermometer temperature. DO NOT TURN THE CALIBRATION SCREW. Reset the temperature and check for accuracy. Repeat if necessary.

SMALL OVEN



SMALL OVEN

PARTS LIST:

<i>ITEM #</i>	<i>PART #</i>	<i>DESCRIPTION</i>
<i>1</i>	<i>16051</i>	<i>OVEN LAMP ASSEMBLY</i>
<i>2</i>	<i>16010-03</i>	<i>THERMOSTAT</i>
<i>3</i>	<i>14129</i>	<i>OVEN THERMOSTAT KNOB</i>
<i>4</i>	<i>16009-01</i>	<i>SMALL IGNITER</i>
<i>5</i>	<i>13073</i>	<i>THERMAL VALVE</i>
<i>6</i>	<i>12023</i>	<i>OVEN BURNER</i>
<i>7</i>	<i>90045-06</i>	<i>GAS LINE TUBING</i>
<i>8</i>	<i>16077</i>	<i>FIBERGLASS SLEEVE</i>
<i>9</i>	<i>13005-48</i>	<i>ORIFICE HOOD -NATURAL GAS</i>
		<i>ORIFICE PIN -LP GAS (#55 DMS)</i>
		<i>(INTEGRAL TO THERMAL VALVE)</i>
<i>10</i>	<i>16075</i>	<i>POWER CORD - RANGES</i>
	<i>16005</i>	<i>POWER CORD - COOKTOPS</i>
<i>11</i>	<i>13003</i>	<i>GAS REGULATOR, (used on all RG 48, 36,</i>
		<i>304, Cooktop 48, 36 Models)</i>

SMALL OVEN TROUBLESHOOTING

PROBLEM AREA:

Small Oven will not operate

Small Oven still will not operate,
(Electrically operational - Steps 1-8 OK)

WHAT TO DO:

CHECK 1) the *Electrical / Gas Supply* as outlined in the *General Instruction* section.

2) Remove Kick Panel assembly (fastened by 2 screws in the front, just below each of the oven doors). Remove the oven rack supports and the two front lower oven rack brackets. Once the Kick Panel and two brackets have been removed, pull out the bottom tray in the Small Oven to access the igniter. - Visually check for igniter breakage. If igniter is broken, remove / replace

3) Remove Valve Panel (see General instructions and note removal of "Red" screw behind control knob on some units)

4) 120 V supplied to Thermostat from the terminal block? (live = black) If not, troubleshoot power supply lines. If YES,

5) Disconnect power, Remove wires off Thermostat & check for continuity between Thermostat terminals when Thermostat dial is rotated to the ON. If there is no continuity remove / replace Thermostat.

6) If Thermostat is OK, Remove the wires from the Thermal Valve and check for continuity between the two (2) terminals on the face of the valve. If none, remove / replace.

7) If the Thermal Valve is OK, Remove the wires from the Small Oven Igniter and check the igniter leads for continuity. If none, remove / replace igniter.

8) If the Igniter is OK, Check the Neutral Return Wire for continuity to the neutral (white) wire of the power supply cord.

1) Verify Gas supply to the unit. Turn the Gas supply OFF. Loosen tubing supplying gas from the manifold to the Thermal Valve at the Thermal Valve. Quickly turn manual valve On, then Off while an assistant listens closely for the sound of flowing gas at the loosened end of the connection.

USEFUL NOTES:

NOTE: -Ensure at the supply source that the live and neutral wires are not reversed (If they are, this would not be covered under warranty)

SMALL OVEN TROUBLESHOOTING

PROBLEM AREA:

WHAT TO DO:

USEFUL NOTES:

(Cont'd)-Small Oven still will not operate, (Electrically operational Steps 1-8 OK)

If gas is not flowing, check the tubing for blockage. If dirt or other foreign matter is blocking gas flow, then the supply line should be disconnected and the line purged. This procedure is not covered under warranty.

2) If gas is present at the Thermal Valve, and Electrical continuity of the valve exists per Step 6 above, remove and visually check the Thermal valve orifice for blockage.

Low Flame / Heat from Small Oven Burner

CHECK *1) Gas pressure and supply as outlined in the "General" section*

2) Ensure the orifice hood is not tightened down onto the L.P. jet nested within the Thermal Valve - See chart, Page 3

3) Adjust the air shutter closed until the flame is yellow, then open slightly until the yellow disappears

OVEN CALIBRATION

1) To calibrate the Oven Thermostat, place a reliable oven thermometer on the Oven. Rotate the thermostat to 350°F. After 3 burner cycles, the oven should have reached equilibrium.

2) (You'll need a knob with a hole drilled through the center to allow a flat-tipped screwdriver to be inserted through it) With the knob in place, insert a thin blade, flat-tipped screwdriver through the knob and nest it into the small slotted screw in the thermostat (it may be necessary to clear the screw of a small amount of sealant)

3) Note the temperature shown on the oven thermometer, then, while holding the screw still with the screwdriver, rotate the knob to the thermometer temperature. DO NOT TURN THE CALIBRATION SCREW. Reset the temperature and check for accuracy. Repeat if necessary.